

# **Bistro Touch**



**Operating Instruction Manual**  
**Model BISTRO-TCH**  
**Including Touchless QR Code Capability**  
**1-800-325-7867**

**3650 NEW TOWN BLVD ST. CHARLES MO 63301**



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# Warning Labels

**NOTICE: Read and follow all notices posted on this machine.  
Do not damage or destroy these notices as they are for your  
protection**

**WARNING**  
**DO NOT USE PLASTIC TUBING  
WHEN INSTALLING WATER LINE.  
USE COPPER TUBING**

**THIS EQUIPMENT IS TO BE INSTALLED TO COMPLY  
WITH THE BASIC PLUMBING CODE OF THE BUILDING  
OFFICIALS AND CODE ADMINISTRATORS INTER-  
NATIONAL, INC. (BOCA) AND THE FOOD SERVICE  
SANITATION MANUAL OF THE FOOD AND DRUG  
ADMINISTRATION (FDA).**

**! WARNING**

- DO NOT OVERLOAD CIRCUIT.
- ALWAYS ELECTRICALLY GROUND THE  
CHASSIS OR ADAPTOR PLUG.
- DO NOT DEFORM PLUG OR CORD.
- FOLLOW NATIONAL AND LOCAL  
ELECTRICAL CODES.
- KEEP COMBUSTIBLES AWAY.

**FAILURE TO COMPLY RISKS EQUIPMENT  
DAMAGE, FIRE OR SHOCK HAZARD.**

**READ THE ENTIRE OPERATING  
MANUAL BEFORE USING THIS PRODUCT**

MANUFACTURED BY:  
NEWCO ENTERPRISES INC.  
ST. CHARLES, MO 63301

MFG DATE 06/21/21 MF

120	VOLTS A.C.	13.3	AMP	1600	WATTS
1	PHASE	3	WIRE	60	HERTZ

Product Patents & Patent Information:

SERIAL NO. \_\_\_\_\_



MODEL BISTRO-TCH



BISTRO-TCH



# **Introduction & Newco Product Warranty**

## **WARRANTY**

**This warranty supersedes all other previous warranties that are currently in manuals.**

**Newco warrants equipment manufactured by it for 1 year parts and labor.**

**Accessories, Dispensers, and Display Tablets - 1 Year parts only.**

**Electronic Circuit and Control Boards- 3 years parts, 1 year labor.**

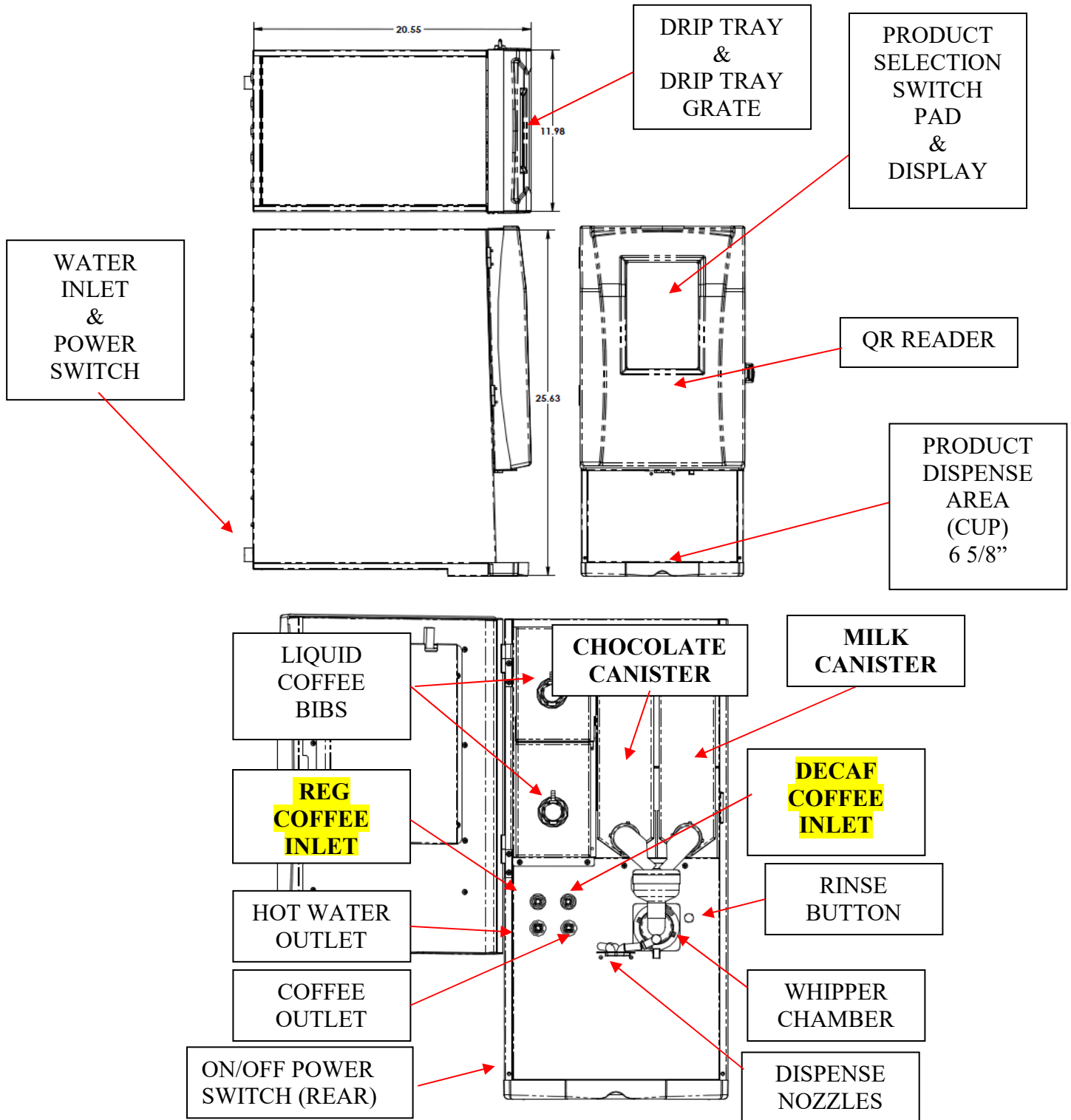
**Equipment manufactured by others and distributed by Newco-please see original equipment manufacturers warranty, Newco will follow.**

These warranty periods run from the date of sale Newco warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by Newco or that, in Newco's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, relocation or reinstallation, improper maintenance or repair, incorrect voltage applied to the unit at any time, damage or casualty. This warranty does not apply to any equipment failures related to poor water quality, excessive lime and chlorine and non periodic cleaning and descaling. Warranty is null and void if muriatic or any other form of hydrochloric acid is used for cleaning or deliming. In addition, this warranty does not apply to replacement of items subject to normal use including but not limited to user replaceable parts such as faucet seat cups, sight gauge tubes, washers, o-rings, tubing, seals and gaskets. This warranty is conditioned on the Buyer 1) giving Newco prompt notice of any claim to be made under this warranty by telephone at (800) 556-3926 or by writing to 3650 New Town Blvd, Saint Charles, MO 63301; 2) if requested by Newco, shipping the defective equipment prepaid to an authorized Newco service location; and 3) receiving prior authorization from Newco that the defective equipment is under warranty. THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers or employees of Newco are not authorized to make modifications to this warranty or to make additional warranties that are binding on Newco. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon. If Newco determines in its sole discretion that the equipment does not conform to the warranty, Newco, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a Newco Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST NEWCO FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT NEWCO'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

# Machine Dimensions & Specifications

120 VAC-1600W HEATER-15A USA POWER SUPPLY  
120 VAC-1400W HEATER-15A CANADIAN POWER SUPPLY  
1/2 GALLON TANK  
6-20 OZ CUP SIZE  
TEMPERATURE RANGE 140-205F



## Machine Features

- TOUCH SCREEN OPERATION
- CUSTOMIZED LOGO SCREEN
- DECAF BUTTON SWITCHES TO DECAF BIB
- WHIPPER RINSE BUTTON
- AUTOMATIC POWDER LEVEL RESET
- PRE-PROGRAMMED DRINK RECIPES
- 6-8-10-12-16-20 OUNCE DRINK CHOICES
- CUP SELECTION MENU
- INDEPENDENT POWDER HOPPER COUNTDOWN & RESET
- CUSTOM CALL FOR SERVICE NUMBER
- POWER SAVE & POWER DOWN OPTION
- WATER FILTER MONITORING OPTIONS
- PUSH & HOLD HOT WATER BUTTON
- DUMP VALVE DELIVERY FOR POWDERS
- 4 LB HOPPER SIZE
- SEMI-AUTOMATIC CLEANING CYCLE
- QR READER CAPABILITY
- CUSTOM DRINK / BLEND NAMES
- ABILITY TO TURN ON/OFF DRINK SIZE, STRENGTH

# Plumbing Connections

## Plumber's Installation Instructions

**CAUTION: Disconnect Power to machine before proceeding with plumbing installation.**

- 1) Attach water line to water filter, rear of machine.
- 2) Flush water line before installing machine. Machine should be connected to COLD WATER LINE ONLY.
- 3) Water pressure should be at least 40 lbs. For less than a 25 ft run, use 1/4" copper tubing and connect to 1/2" or larger water line. For longer runs, use 3/8" copper tubing & connect to 1/2" or larger water line and provide an adapter fitting for connection to the brewer. **A dedicated water line is necessary for this machine. Minimum flow rate is 1GPM.**
- 4) If installed with saddle valve, the valve should have a minimum of 1/8" porthole for up to 25 ft run, and 5/16" porthole for over 25 ft runs.
- 5) **Manufacturer recommends connecting to copper tubing.**

## Electrical Hook-Up

### WARNING

**The Machine must be disconnected from the power source until specified in Installation Instructions.**

**Determine the available on-site electrical requirements**

**Refer to Data Plate on the Machine, and local/national electrical codes to determine circuit requirements.**

***CAUTION – Improper electrical installation will damage electronic components.***

## Installation Instructions

**WARNING:** - Read and follow installation instructions before plugging or wiring in machine to electrical circuit. Warranty will be void if machine is connected to any voltage other than that specified on the nameplate serial tag.

**Machine must be on a flat and level surface. Plug or wire in machine to appropriate voltage as noted on the brewer serial tag. Serial tag is located on inside of machine.**

Brew water temperature is factory set at 180o F Areas of high altitude will require lowering this temperature to prevent boiling. This chart should be used as a guide when readjusting the brew water temperature.		
Altitude (Feet)	Boiling point of water o F o C	Recommended water temperature o F o C
-1000	213.8 101.0	200 93.3
-500	212.9 100.5	200 93.3
0	212.0 100.0	200 93.3
500	211.1 99.5	200 93.3
1000	210.2 99.0	200 93.3
1500	209.3 98.5	200 93.3
2000	208.4 98.0	200 93.3
2500	207.4 97.4	200 93.3
3000	206.5 96.9	199 92.8
3500	205.6 96.4	198 92.2
4000	204.7 95.9	197 91.7
4500	203.8 95.4	196 91.1
5000	202.9 94.9	195 90.6
5500	201.9 94.4	195 90.6
6000	201.0 93.9	194 90.0
6500	200.1 93.4	193 89.4
7000	199.2 92.9	192 88.9
7500	198.3 92.4	191 88.3
8000	197.4 91.9	190 87.8
8500	196.5 91.4	189 87.2
9000	195.5 90.8	188 86.7
9500	194.6 90.3	187 86.1
10000	193.7 89.8	186 85.6

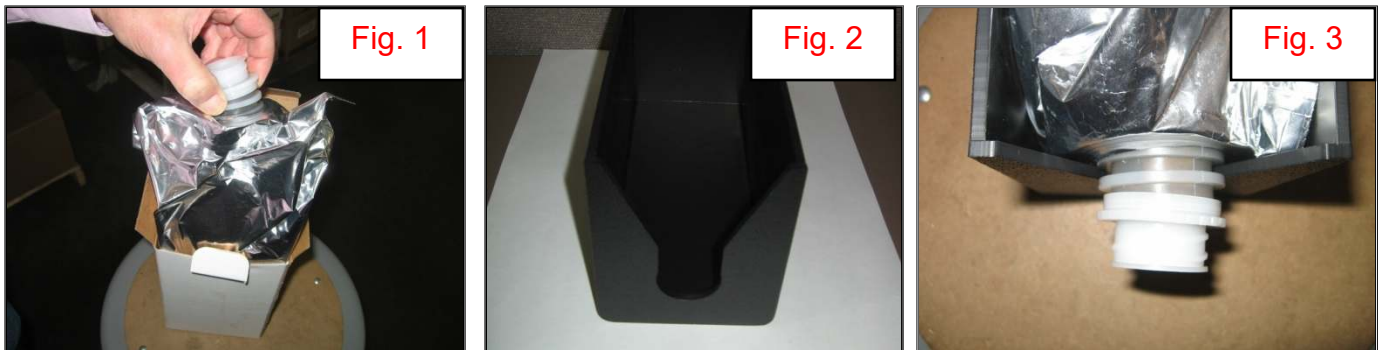
# Set up instructions

This machine is intended to brew a 6-20 ounces single serving of coffee and / or powdered hot drinks into a cup. This machine will also dispense hot water for allied beverage use. It is intended for indoor use only on a sturdy counter or shelf.

Fill and install ingredient hoppers with nozzles turned up, Chocolate on left and Milk on right. Make sure “button” on bottom of hopper is seated in slot in sheet metal. Slight manual rotation of the auger gear may be necessary to seat hopper in correct location.

Rotate dispense nozzles down into whipper bowl.

## Product Installation Procedure



- Open product box and remove the BIB product **Fig. 1**. Place in Coffee BIB Tray, **Fig. 2**, (Newco PN 121929) as shown in **Fig. 3**
- Remove the plastic insert from the BIB fitment as shown in **Fig. 4**
- Using finger and thumb only to prevent over-tightening, thread the BIB connector on to the BIB fitment until seated as shown in **Fig. 5**
- Place the product in the storage compartment as shown in **Fig's. 6 & 7**
- Position tubing as shown in **Fig. 7**

**NOTE COFFEE BIB IS LH CONNECTOR AND DECAF BIB IS RH CONNECTOR  
SEE PAGE 5**



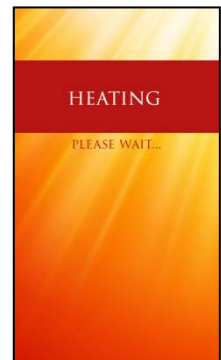
# Machine Startup Instructions

Fill and install 4lb<sup>4</sup> hoppers with nozzles turned up, Chocolate on left and Milk on right. Make sure “button” on bottom of hopper is seated in slot in sheet metal. Slight manual rotation of the auger gear may be necessary to seat hopper in correct location. Rotate dispense nozzles down into whipper bowl.

Ensure that there is a proper water supply connected to the machine and water is turned on. Ensure that the machine is plugged into a proper power outlet and there is power supplied to the machine. Turn machine power switch on, machine should start filling, will shut off when full. The Touch Screen Display will indicate when the machine is filling.



Heater will turn on when water in tank is at probe level and will display Heating: Please Wait. The heating process can take 10-15 minutes before the machine is ready to brew.



When machine temperature reaches brew temp, display will change to the Drink Instruction Screen. The machine is now ready for operation.



Touching the Start Screen will bring up the Drink Selection Menu

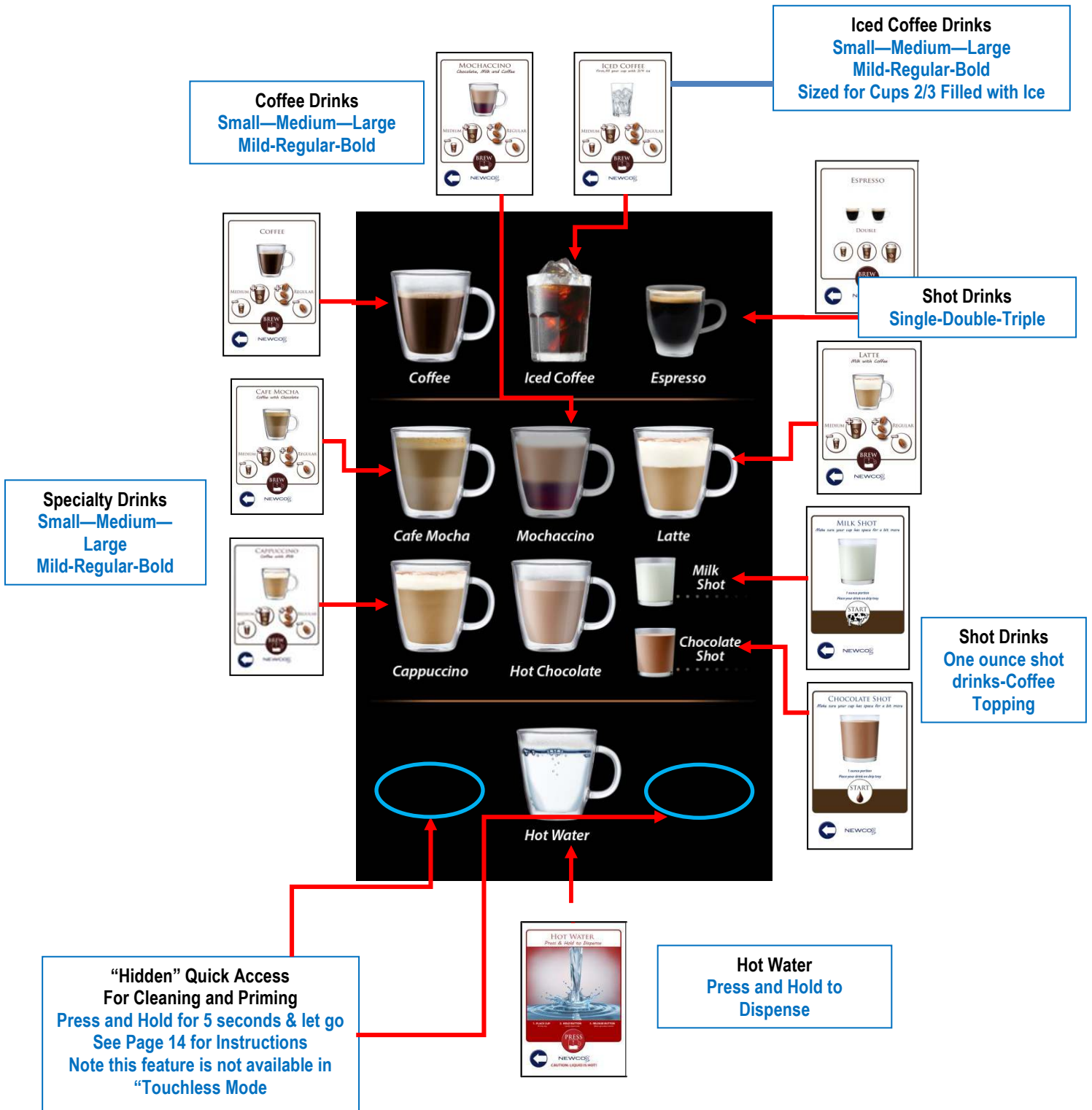
Place an empty cup in the brewing area, open the powdered hopper door, and depress the “Rinse” button next to the whipper bowl until the water runs clear



# Brewing Drinks

To dispense a drink, place a cup under the dispense area, press a brew selection, choose a cup size and press “Brew” button. (see page 12)

Once a selection is made a Submenu for Drink Settings will appear-see page 12



# Drink Submenu

Coffee  
(Or Custom  
Drink  
Name)

Cup Size  
Indicator

Decaf  
(Or Custom  
Drink  
Name)

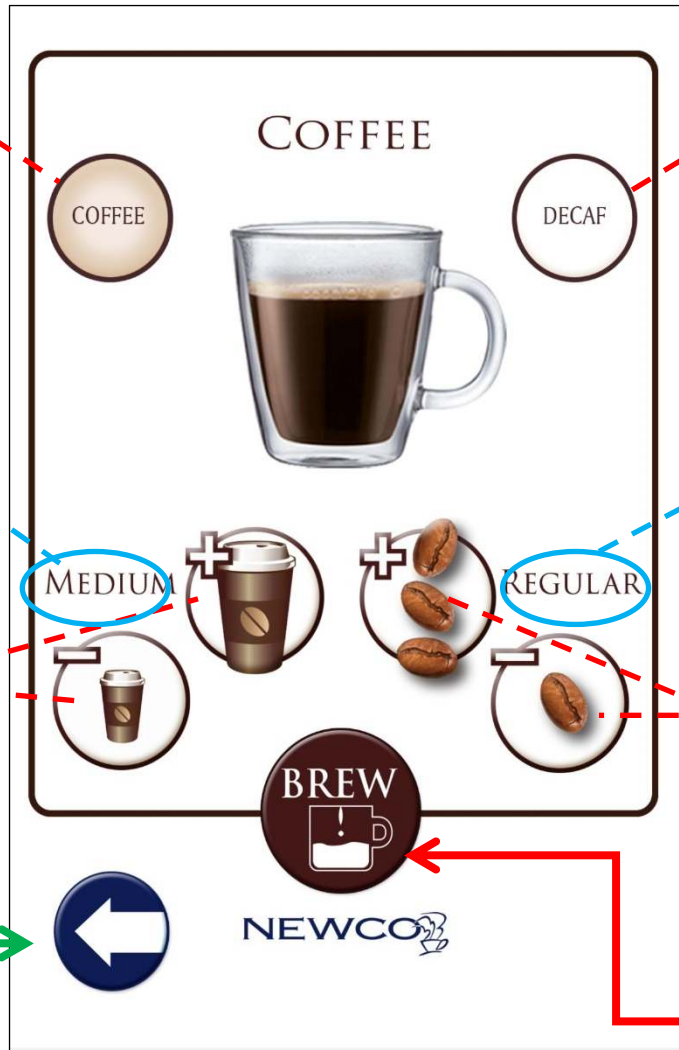
Coffee  
Strength  
Indicator

Cup Size Selections  
**Small –Medium-  
Large**  
Use to Change  
Cup Size

Cup Strength  
Selections  
**Mild –Regular- Bold**  
Use to Change  
Coffee Strength  
Default Regular

**Return  
Button**  
Returns to  
Main Drink  
Selection  
Menu

**Brew  
Button**  
Starts  
Brewing  
Cycle



**Cancel  
Button**  
Stops  
Brewing  
Cycle

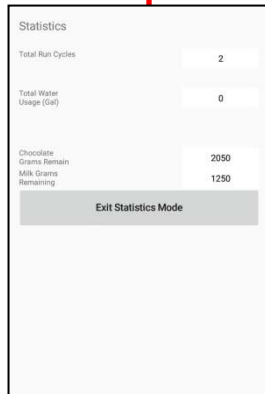
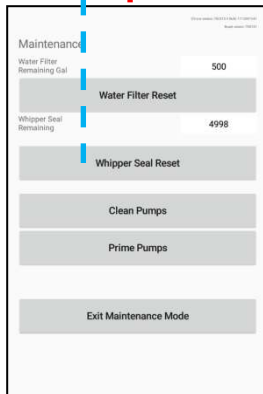
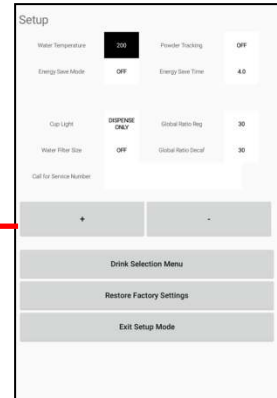
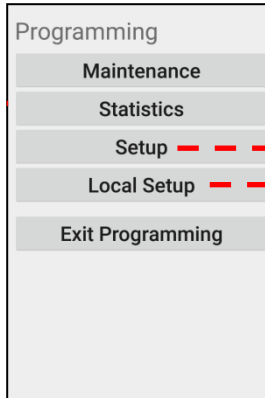
# Programming Instructions

REPLACEMENT  
WHIPPER SEAL  
PN 781566  
SEE PAGE 26



TAP 3 TIMES ON CENTER OF BAR TO ENTER PROGRAMMING MODE IF A BREWING ICON IS ACCIDENTLY TOUCHED USE THE RETURN ARROW TO TRY AGAIN

Screen will change to Program Menu Screen:



**Water Temperature**  
Adjust Temperature 140 – 205 Deg F  
Default 180

**Powder Tracking**  
Turns Choc and Milk Powder Tracking On-Off  
Default is "Off"

**Energy Save Mode**  
Turns on Tank Temperature Energy Savings Mode  
OFF, SEMI (Lowers tank temp), FULL (Turns Tank Off)  
Default is OFF

**Energy Save Time**  
Timer from last dispense till Energy Save kicks in

**Cup Light**  
Turns on dispense Light in Cup Area  
OFF, Dispense Only, Always On  
Default is Dispense Only

**Global Ratio (Reg & Decaf)**  
Sets Coffee to Water ratio across all recipes  
Separate Adjustment for Coffee and Decaf  
45:1 to 25:1 Defaults are both 30:1

**Water Filter Size**  
Turns Water Filter tracking On or Off  
OFF, 500-3000 Gallons  
Default is Off

**Call For Service #**  
Space to enter Contact Info that will be shown on "Call for Service " Screens

**Drink Selection Menu-See page 14**  
**Restore Factory Settings**  
Reset Machine to Factory Defaults  
Touchless Mode  
**Exit Setup Mode**

**Water Filter Remaining Gal** Not shown if not filter tracking is not enabled\*  
Shows water filter gallons left before filter change\*  
**Water filter Reset**  
Select this after changing filters to reset water filter countdown\*  
**Whipper Seal Remaining**  
Powdered drink cycles remaining before changing the Whipper Seal  
**Whipper Seal Reset**  
Reset count after changing Whipper Seal  
**Clean Pumps**  
Access Pump  
Cleaning Menu\*\*  
**Prime Pumps-**  
Access Pump  
Priming Menu [See Page 14](#)  
**Exit Maintenance Mode**

**Total run cycles**  
Total drinks dispensed

**Total Water Usage**  
Total Gallons of water dispensed\*

**Chocolate Grams**  
Chocolate grams remaining in Hopper\*\*

**Milk Grams Remain**  
Milk grams remaining in Hopper\*\*  
**\*\*NOT SHOWN IF POWDER TRACKING IS DISABLED**

**Exit Statistics Mode**

**Primary Newco Server**  
(Future Use)  
**Secondary Server**  
(Future Use)  
**Sleep Timeout**  
Time brewer will stay awake before entering sleep screen

**Brewing Screen**  
Toggles between Slates or Display Installed Logo Screen  
Default is Slates

**Install Logo & Load Software Update** \*[See Page 17](#)

**Network Setup** \*[See Page 17 Instruction #2](#)

**Exit Local Setup Mode**

# Programming-Cont'd.

## Drink Selection Menu

Drink Selection Menu

Small Cup Config: 12 oz Mild Drink Enabled: ON

Medium Cup Config: 16 oz Regular Drink Enabled: ON

Large Cup Config: 20 oz Bold Drink Enabled: ON

Iced Coffee Enabled: ON Default Cup Size: MED

Espresso Enabled: ON

Roast 1: Coffee Roast 1 Custom Name: [ ]

Roast 2: Decaf Roast 2 Custom Name: [ ]

+ -

Exit Drink Selection Menu

(custom)  
 Café Blend  
 Coffee  
 Colombian  
 Dark Roast  
 Decaf  
 Espresso Roast  
 French Roast  
 Italian Roast  
 Light Roast  
 Medium Roast  
 Pumpkin  
 Shakin Jamaican  
 Sumatra

Roast 1 default as coffee  
 Roast 2 default as decaf.

If custom is selected then  
 whatever is typed in  
 Roast1/2 custom name will  
 be displayed on the drink

### Drink Selection Menu

**Ability to turn Drink Selections and/or Cup Sizes On or Off**

Cup Size Choices are 6-8-10-12-16-20 Ounces or OFF  
 Drink Strengths are Mild-Regular-Bold  
 Iced Drinks can be turned Off or On

#### Default Cup size

Determines which cup size will Dispense by Default

Custom Drink Names

Exit Drink Selection Mode

## Pump Cleaning and Priming



Maintenance

Water Filter Remaining Gal: 500

Water Filter Reset

Whipper Seal Remaining: 4998

Whipper Seal Reset

Clean Pumps

Prime Pumps

Exit Maintenance Mode

Cleaning and Priming

Connect cleaning solution to BIB connector (Coffee or Decaf).

Clean Coffee Pump Clean Decaf Pump

Start Cycle Stop Cycle

Prime Coffee Pump Prime Decaf Pump

Exit Cleaning and Priming

**"Hidden" Quick Access**  
 For Cleaning and Priming  
 Press and Hold for 5 Seconds & let go – Quick Access Buttons will Appear  
 Selecting Either Button Enables Cleaning and Priming Menu  
 Note: Not Available in QR Touchless Mode

**Access from Maintenance Menu**  
 Selecting these Menu Choices will also Enable the Cleaning and Priming Menu

**Cleaning and Priming Menu**  
 This Menu Enables the Coffee Lines to be Cleaned and Sanitized then Re-Primed  
 Follow Instructions at top of Menu. Refer to Page 27

# Programming-Cont'd

## SECONDARY PROGRAMMING MODE (SERVICE MENU) RECIPES AND CALIBRATION

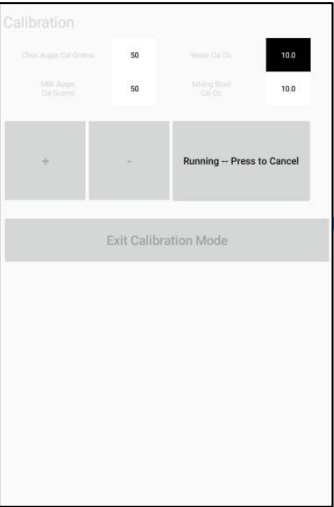
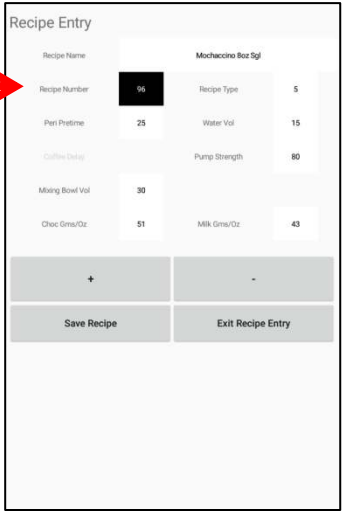
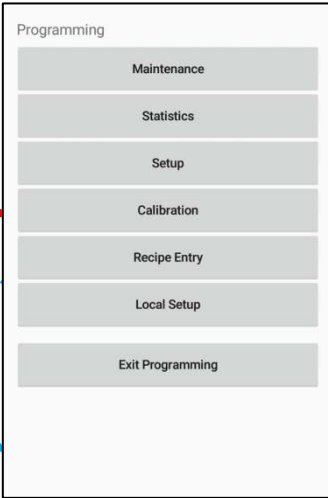
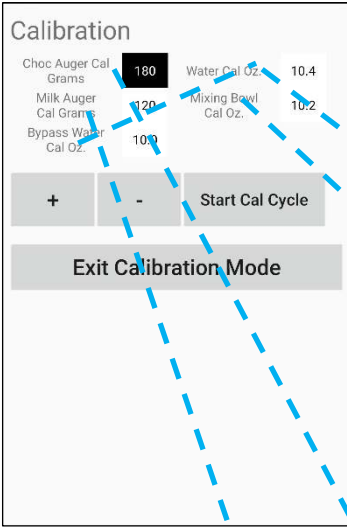


**TAP 3 TIMES ON CENTER OF TOP BAR  
THEN TAP 3 TIMES ON CENTER OF BOTTOM BAR  
TO ENTER SECONDARY PROGRAMMING MODE**

**IF A BREWING ICON IS ACCIDENTLY TOUCHED USE THE RETURN ARROW TO TRY AGAIN**

**RECIPE ENTRY-SEE NEXT PAGE**

### CALIBRATION



**Choc Auger Cal--** remove whipper chamber and hold a 12-ounce plastic cup under the left auger dispense spout, and with the “Choc Auger Grams” value selected press “Start Cal Cycle” button to start calibration countdown period. After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the powder measured in grams.

**Water (for Coffee) Cal & Bypass Water Cal**  
Insert a measuring container capable of holding 32 or more ounces of water under delivery area of machine, and with the “Water Cal oz” value selected press “Start Cal Cycle” button to start calibration countdown period. After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the water measured in Ounces.

**Milk Cal--** remove whipper chamber and hold a 12-ounce plastic cup under the left auger dispense spout, and with the “Milk Auger Grams” value selected press “Start Cal Cycle” button to start calibration countdown period. After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the powder measured in grams.

**Mix Bowl Cal--**, Insert a measuring container capable of holding 32 or more ounces of water under delivery area of machine, and with the “Mixing Bowl Cal oz” value selected press “Start Cal Cycle” button to start calibration countdown period. After cycle has completed use the + and - buttons to toggle the value, increasing or decreasing value until the display number matches the amount of the water measured in Ounces.

# Programming-Cont'd

**NOTE**  
**Factory Reset Will**  
**NOT Change Recipes**  
**to Default Values**

**SCROLL THROUGH**  
**RECIPES BY**  
**SELECTING RECIPE**  
**NUMBER AS SHOWN**  
**THEN USE PLUS**  
**AND MINUS (+ -)**  
**BUTTONS TO**  
**SCROLL UP AND**  
**DOWN**

**CHANGE RECIPE**  
**VALUES BY VALUE**  
**IN RECIPE FIELD**  
**THEN USE PLUS**  
**AND MINUS (+ -)**  
**BUTTONS TO**  
**SCROLL UP AND**  
**DOWN**

Recipe Entry

Recipe Name	Mochaccino 8oz Sgl		
Recipe Number	96	Recipe Type	5
Peri Pretime	25	Water Vol	15
Coffee Delay		Pump Strength	80
Mixing Bowl Vol	30		
Choc Gms/Oz	51	Milk Gms/Oz	43

+

-

Save Recipe

Exit Recipe Entry

**Note: Changing the**  
**values in these**  
**recipes can result**  
**in changes in cup**  
**volume and taste**  
**profile and should**  
**be performed by**  
**authorized**  
**personnel only.**

**SAVE RECIPE**  
**CHANGES BEFORE**  
**EXITING RECIPE**  
**ENTRY MODE**  
**VALUES WILL NOT**  
**UPDATE UNTIL**  
**RECIPE IS SAVED**

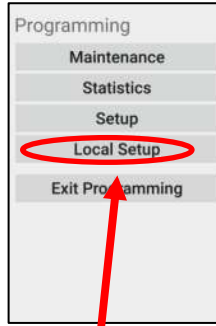
## Recipe List

0 Coffee 6oz Mild	27 Iced Coffee 12oz Mild	54 Cappuccino 6oz Sgl	81 Hot Cocoa 12oz Mild	108 Mochaccino 20oz Sgl
1 Coffee 6oz Reg	28 Iced Coffee 12oz Reg	55 Cappuccino 6oz Dbl	82 Hot Cocoa 12oz Reg	109 Mochaccino 20oz Dbl
2 Coffee 6oz Bold	29 Iced Coffee 12oz Bold	56 Cappuccino 6oz Tpl	83 Hot Cocoa 12oz Bold	110 Mochaccino 20oz Tpl
3 Coffee 8oz Mild	30 Iced Coffee 16oz Mild	57 Cappuccino 8oz Sgl	84 Hot Cocoa 16oz Mild	111 Cafe Mocha 6oz Mild
4 Coffee 8oz Reg	31 Iced Coffee 16oz Reg	58 Cappuccino 8oz Dbl	85 Hot Cocoa 16oz Reg	112 Cafe Mocha 6oz Reg
5 Coffee 8oz Bold	32 Iced Coffee 16oz Bold	59 Cappuccino 8oz Tpl	86 Hot Cocoa 16oz Bold	113 Cafe Mocha 6oz Bold
6 Coffee 10oz Mild	33 Iced Coffee 20oz Mild	60 Cappuccino 10oz Sgl	87 Hot Cocoa 20oz Mild	114 Cafe Mocha 8oz Mild
7 Coffee 10oz Reg	34 Iced Coffee 20oz Reg	61 Cappuccino 10oz Dbl	88 Hot Cocoa 20oz Reg	115 Cafe Mocha 8oz Reg
8 Coffee 10oz Bold	35 Iced Coffee 20oz Bold	62 Cappuccino 10oz Tpl	89 Hot Cocoa 20oz Bold	116 Cafe Mocha 8oz Bold
9 Coffee 12oz Mild	36 Latte 6oz Single	63 Cappuccino 12oz Sgl	90 Espresso Shot Single	117 Cafe Mocha 10oz Mild
10 Coffee 12oz Reg	37 Latte 6oz Double	64 Cappuccino 12oz Dbl	91 Espresso Shot Double	118 Cafe Mocha 10oz Reg
11 Coffee 12oz Bold	38 Latte 6oz Triple	65 Cappuccino 12oz Tpl	92 Espresso Shot Triple	119 Cafe Mocha 10oz Bld
12 Coffee 16oz Mild	39 Latte 8oz Single	66 Cappuccino 16oz Sgl	93 Mochaccino 6oz Sgl	120 Cafe Mocha 12oz Mild
13 Coffee 16oz Reg	40 Latte 8oz Double	67 Cappuccino 16oz Dbl	94 Mochaccino 6oz Dbl	121 Cafe Mocha 12oz Reg
14 Coffee 16oz Bold	41 Latte 8oz Triple	68 Cappuccino 16oz Tpl	95 Mochaccino 6oz Tpl	122 Cafe Mocha 12oz Bld
15 Coffee 20oz Mild	42 Latte 10oz Single	69 Cappuccino 20oz Sgl	96 Mochaccino 8oz Sgl	123 Cafe Mocha 16oz Mild
16 Coffee 20oz Reg	43 Latte 10oz Double	70 Cappuccino 20oz Dbl	97 Mochaccino 8oz Dbl	124 Cafe Mocha 16oz Reg
17 Coffee 20oz Bold	44 Latte 10oz Triple	71 Cappuccino 20oz Tpl	98 Mochaccino 8oz Tpl	125 Cafe Mocha 16oz Bld
18 Iced Coffee 6oz Mild	45 Latte 12oz Single	72 Hot Cocoa 6oz Mild	99 Mochaccino 10oz Sgl	126 Cafe Mocha 20oz Mild
19 Iced Coffee 6oz Reg	46 Latte 12oz Double	73 Hot Cocoa 6oz Reg	100 Mochaccino 10oz Dbl	127 Cafe Mocha 20oz Reg
20 Iced Coffee 6oz Bold	47 Latte 12oz Triple	74 Hot Cocoa 6oz Bold	101 Mochaccino 10oz Tpl	128 Cafe Mocha 20oz Bld
21 Iced Coffee 8oz Mild	48 Latte 16oz Single	75 Hot Cocoa 8oz Mild	102 Mochaccino 12oz Sgl	129 Shot of Chocolate
22 Iced Coffee 8oz Reg	49 Latte 16oz Double	76 Hot Cocoa 8oz Reg	103 Mochaccino 12oz Dbl	130 Shot of Milk
23 Iced Coffee 8oz Bold	50 Latte 16oz Triple	77 Hot Cocoa 8oz Bold	104 Mochaccino 12oz Tpl	
24 Iced Coffee 10oz Mild	51 Latte 20oz Single	78 Hot Cocoa 10oz Mild	105 Mochaccino 16oz Sgl	
25 Iced Coffee 10oz Reg	52 Latte 20oz Double	79 Hot Cocoa 10oz Reg	106 Mochaccino 16oz Dbl	
26 Iced Coffee 10oz Bold	53 Latte 20oz Triple	80 Hot Cocoa 10oz Bold	107 Mochaccino 16oz Tpl	

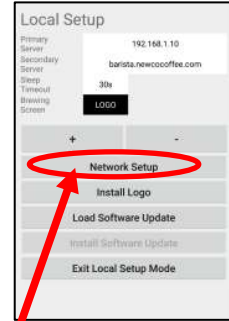
# Custom Logo-Wi-Fi Setup



TAP CENTER OF LOWER BAR TO ACCESS PROGRAMMING

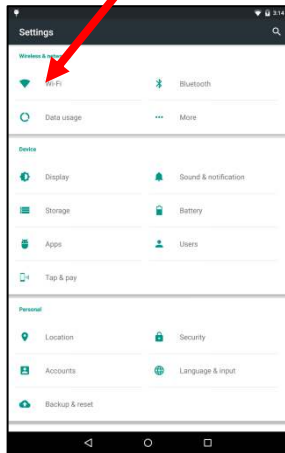


SELECT LOCAL SETUP



SELECT NETWORK SETTINGS TO ENTER TABLET SETTINGS SCREEN

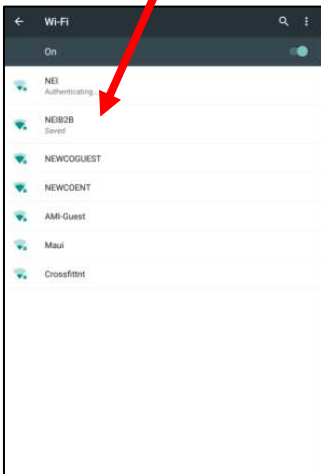
1. PRESS "Wi-Fi" ICON TO ACCESS WIFI SETUP & CONNECT TO LOCAL WIFI



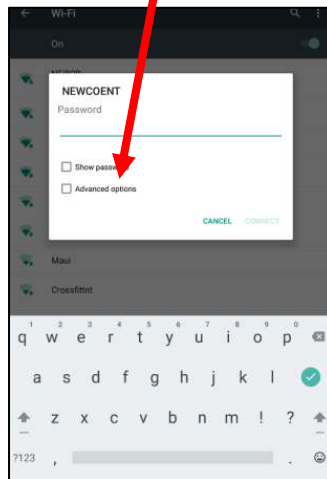
2. TURN "WI-FI" ON



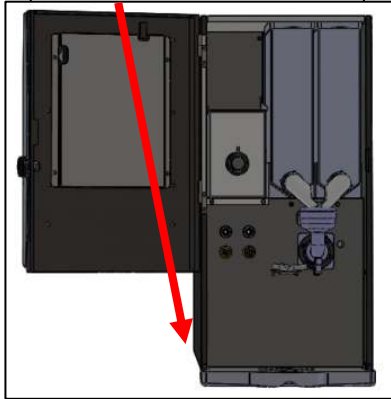
3. SELECT "WI-FI" NETWORK



4. ENTER PASSWORD AND CONNECT

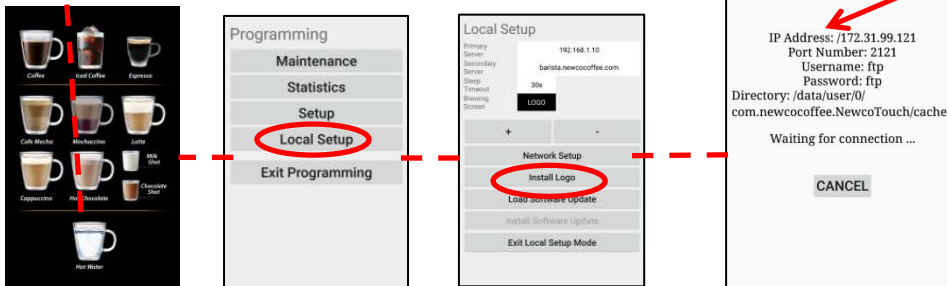


5. TURN MACHINE POWER OFF THEN ON AGAIN USING SWITCH AT REAR LEFT OF MACHINE



# Install Custom Logo (Sleep Screen)

(ANDROID VERSION)



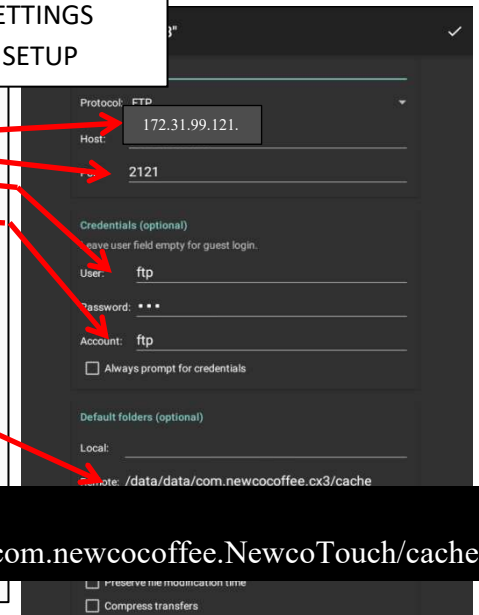
THIS ADDRESS IS UNIQUE FOR EVERY MACHINE. NOTE THAT IT IS USED FOR THE HOST ADDRESS WHEN SETTING UP COMMUNICATION SITE

## Install Logo Instructions-Custom Sleep Screen (Android Version)

INSTALL AN FTP FILE TRANSFER APP ONTO A LOCAL PHONE OR TABLET. CONNECT THE LOCAL PHONE OR TABLET TO THE SAME WIFI NETWORK AS THE BISTRO-TOUCH. APPLICATION EXAMPLE SHOWN IS AN FTP APP FOR ANDROID SETUP FTP CONNECTION AS SHOWN-COPY INFORMATION FROM BISTRO-TOUCH AS SHOWN ON SCREEN-NOTE-EACH MACHINE HAS A UNIQUE IP ADDRESS

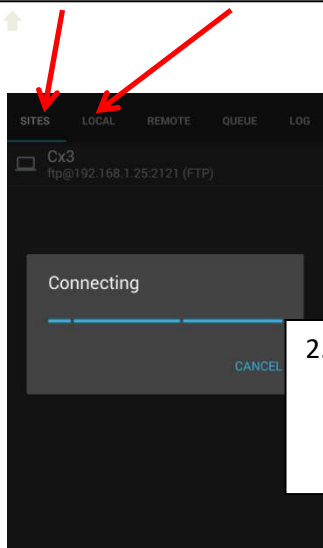
1. OPEN THE APP AND COPY SETTINGS FROM BISTRO TOUCH-SAVE SETUP

IP Address: /172.31.99.121  
 Port Number: 2121  
 Username: ftp  
 Password: ftp  
 Directory: /data/user/0/  
 com.newcocoffee.NewcoTouch/cache  
 Waiting for connection ...  
 CANCEL

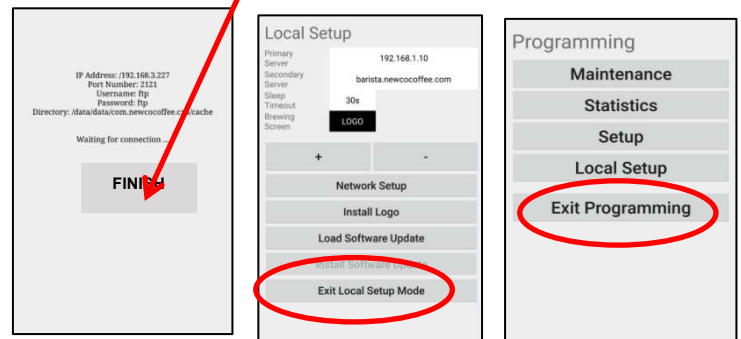
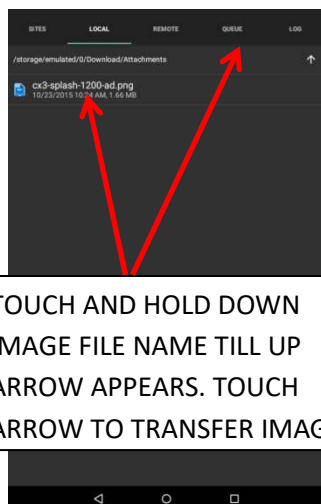


3. TOUCH SITE TO OPEN CONNECTION, SELECT "LOCAL" WHEN CONNECTED

4. BISTRO-TOUCH SCREEN WILL CHANGE TO FINISH. PRESS TO EXIT, THEN EXIT SETUP MENUS. **TURN OFF WIFI, SEE PAGE 19 TO REFERENCE NETWORK SETTINGS AND 4, TURN OFF WIFI**



2. TOUCH AND HOLD DOWN IMAGE FILE NAME TILL UP ARROW APPEARS. TOUCH ARROW TO TRANSFER IMAGE



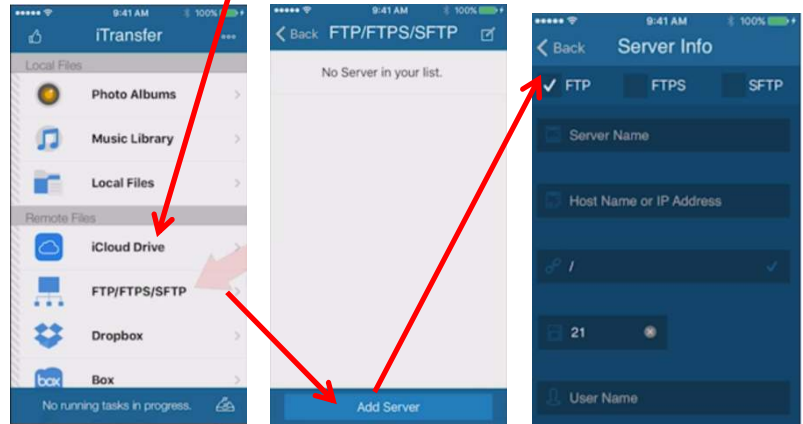
# Install Logo Instructions-Custom Sleep Screen

## (APPLE IOS VERSION)

INSTALL THE "ITRANSFER" APP ONTO A LOCAL PHONE OR TABLET. CONNECT THE LOCAL PHONE OR TABLET TO THE SAME WIFI NETWORK AS THE BISTRO-TOUCH. APPLICATION EXAMPLE SHOWN IS "ITRANSFER" FOR I-PHONE/IOS/APPLE SETUP FTP CONNECTION AS SHOWN-COPY HOST ADDRESS FROM BISTRO-TOUCH AS SHOWN ON SCREEN-NOTE-EACH MACHINE HAS A UNIQUE ADDRESS

PASSWORD IS ftp

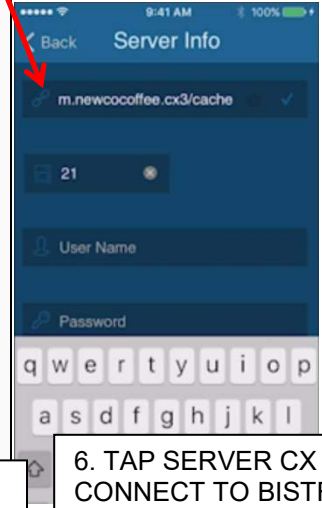
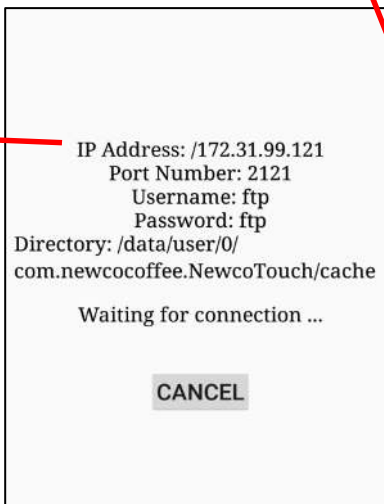
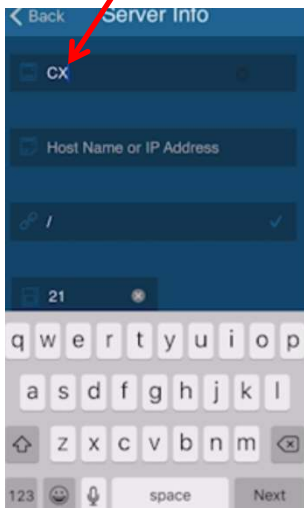
1. OPEN THE APP AND SLELCT FTP/FTPS/ SFTH, ADD SERVER,



2. FOR SERVER NAME ENTER CX

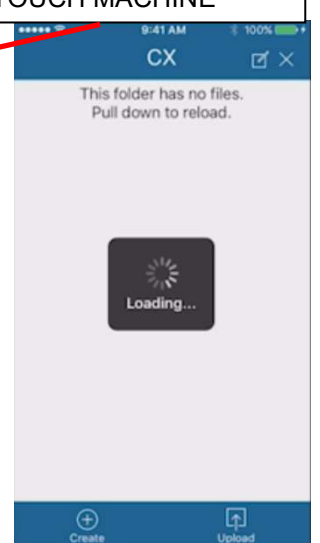
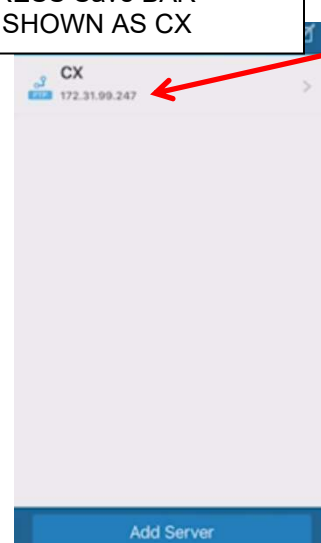
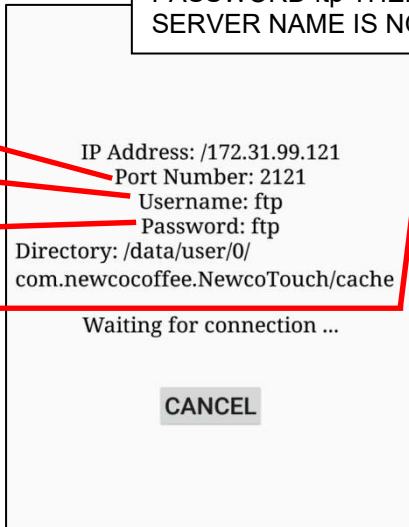
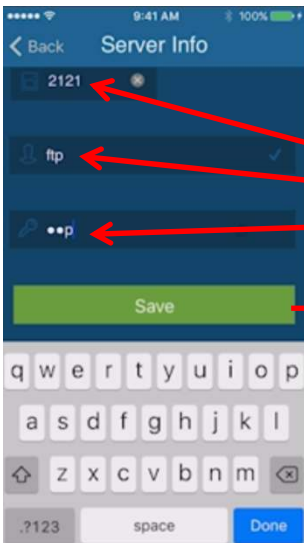
3. FOR HOST IP ADDRESS COPY IP ADDRESS INFO FROM BISTRO-TOUCH

4. FOR REMOTE PATH INFO ENTER - /data/user/0/com.newcocooffee.NewcoTouch/cache



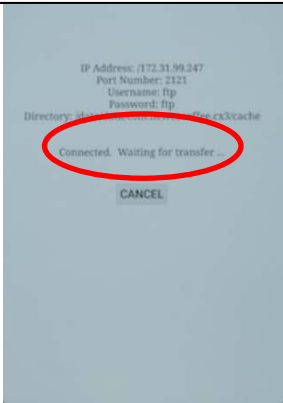
5. ENTER PORT 2121, USERNAME ftp, PASSWORD ftp THEN PRESS Save BAR-SERVER NAME IS NOW SHOWN AS CX

6. TAP SERVER CX TO CONNECT TO BISTRO-TOUCH MACHINE

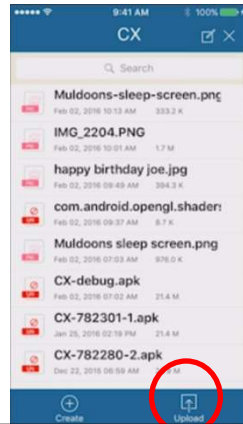


# Install Logo Instructions-Custom Sleep Screen Cont'd

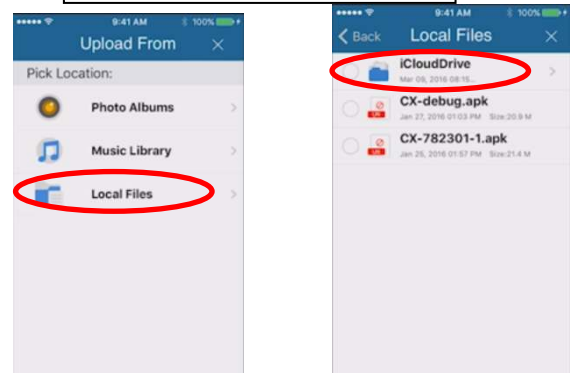
7. STATUS ON BISTRO-TOUCH MACHINE CHANGES TO Connected-Waiting for transfer



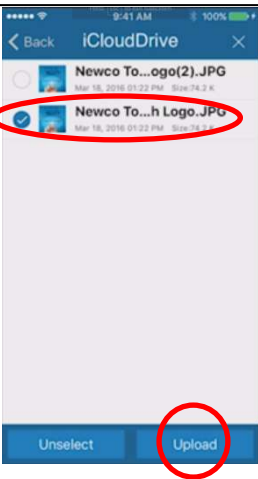
8. TO SELECT A FILE TO TRANSFER SELECT THE UPLOAD BUTTON



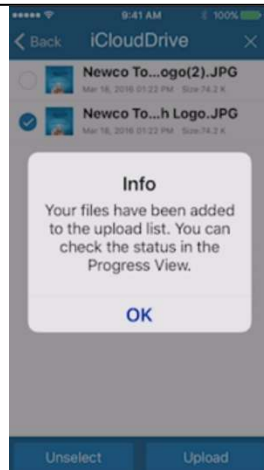
9. SELECT THE DIRECTORY WHERE THE IMAGE FILE TO BE TRANSFERRED RESIDES



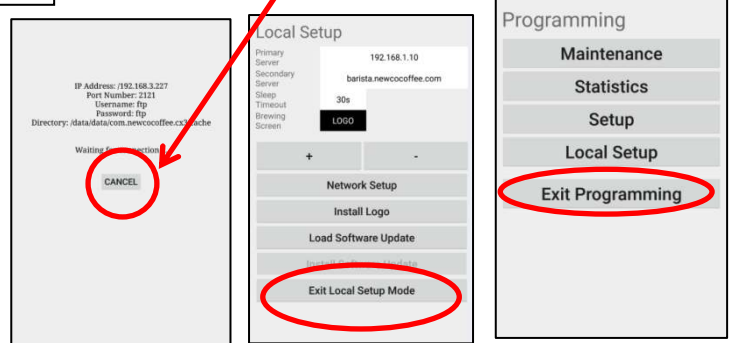
10. SELECT THE IMAGE TO BE TRANSFERRED THEN SELECT Upload



11. FILE WILL TRANSFER TO THE BISTRO-TOUCH MACHINE



12. SELECT FINISH TO COMPLETE TRANSFER, THEN EXIT FROM PROGRAMMING SCREENS. TURN OFF WIFI, USING NETWORK SETTINGS, SEE PG. 17



13. CYCLE MACHINE POWER OFF / ON USING SWITCH AT REAR LEFT OF MACHINE

# Programming --QR Codes

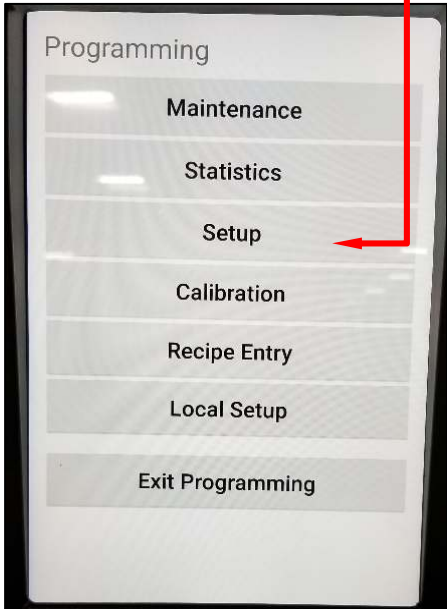


**FOR "TOUCH AND COMBINED" OPERATIONS:**  
**TAP 3 TIMES ON CENTER OF TOP BAR**  
**THEN TAP 3 TIMES ON CENTER OF BOTTOM BAR**  
**TO ENTER SECONDARY PROGRAMMING MODE**  
**IF A BREWING ICON IS ACCIDENTLY TOUCHED USE THE RETURN ARROW TO TRY AGAIN.**

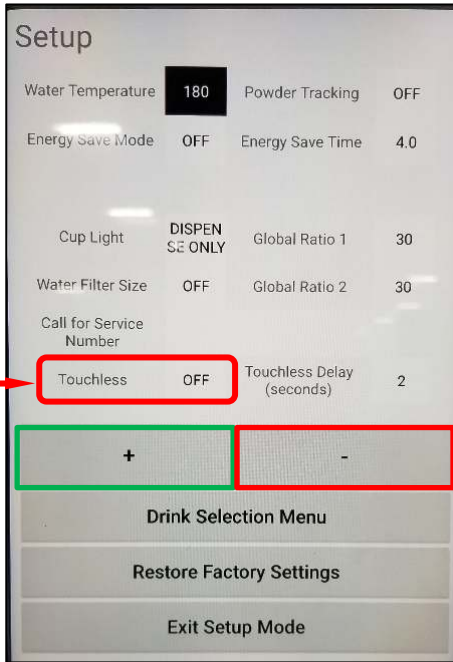


**FOR "TOUCHLESS" ONLY OPERATION:**  
**TAP 3 TIMES IN TOP LEFT CORNER.**  
**THEN TAP 3 TIMES ON BOTTOM RIGHT CORNER.**  
**TO ENTER LOWER-LEVEL PROGRAMMING: TAP 3 TIMES ON BOTTOM RIGHT CORNER.**

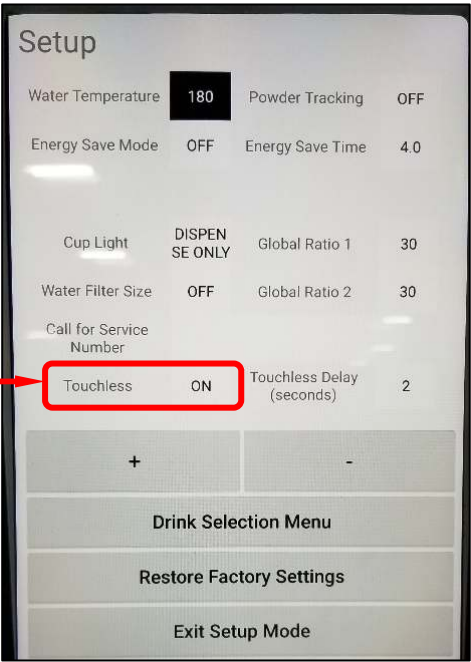
**PRESS "SETUP"**



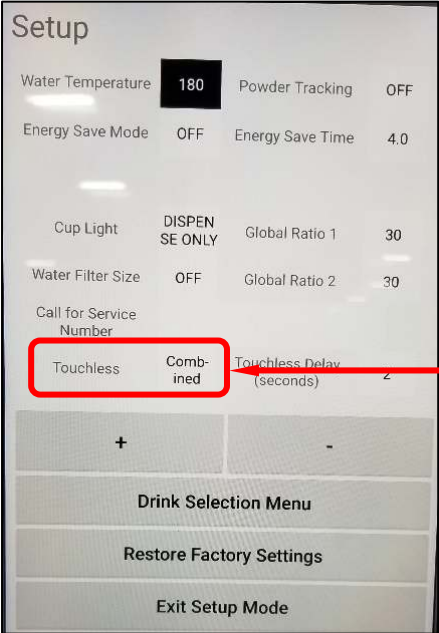
**"TOUCHLESS" MODE IS OFF.**  
**TOUCH SCREEN OPERATION ONLY. QR NOT AVAILABLE.**



**"TOUCHLESS" MODE IS ON.**  
**TOUCHLESS OPERATION ONLY. QR READY.**




**PRESS THE "TOUCHLESS" BUTTON TO HIGHLIGHT EITHER "OFF", "ON", OR "COMBINED". PRESS THE "+" OR "-" TO CHANGE MODES.**



**"TOUCHLESS COMBINED MODE IS ON.**  
**TOUCH SCREEN & TOUCHLESS OPERATIONS AVAILABLE . QR READY.**

# Programming QR Codes Cont'd

Touch screen to view menu or scan QR code for Touchless experience.



SCAN WITH CAMERA APP

## Brewer In Touchless Mode

SCAN QR CODE WITH CAMERA APP



- ①  Place cup on drip tray.
- ②  Open the camera app on your phone.
- ③  Point camera at QR code.
- ④  Click web link to access drink menu.
- ⑤  Select drink size and strength.
- ⑥  When "NEXT" is selected, you will receive a drink QR code.
- ⑦  Turn drink QR code to face machine's camera and the machine will begin brewing.

QR Screen for **“Touchless Combined”**. Use smartphone to get code for recipes. Follow instructions on menu.

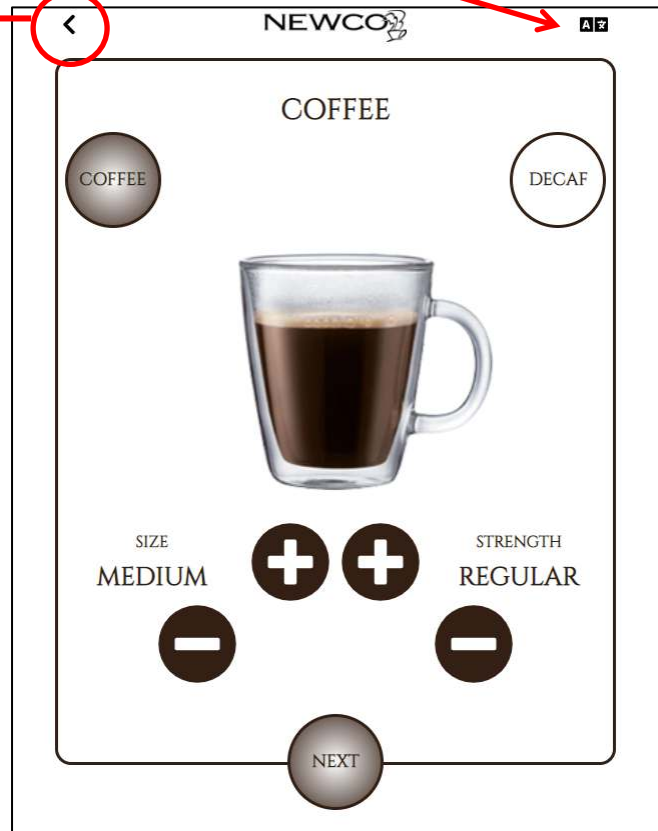


QR Screen for **“Touchless On”**. Follow the instructions in above menu. The instructions will take you to the next page's menus and further instructions.

Screen for **“Touchless Off”**. Touch screen only. QR not available.

# Programming QR Codes Cont'd

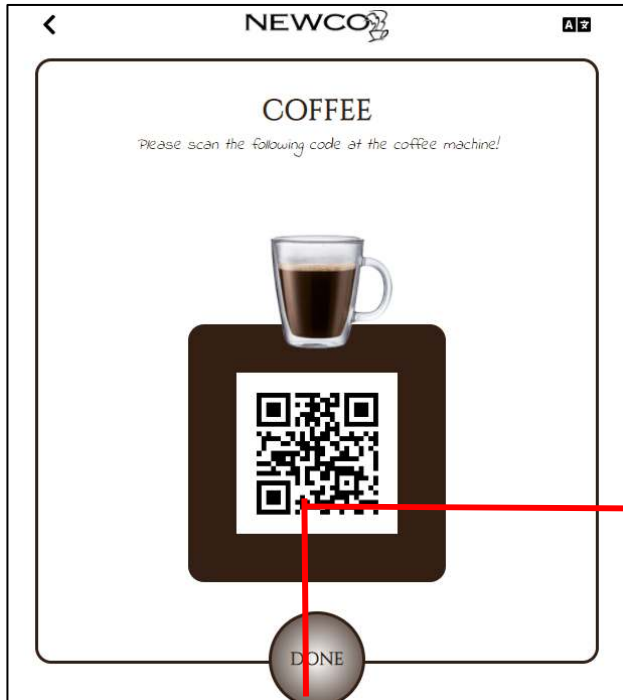
NOTE-FRENCH AND ENGLISH LANGUAGES CAN BE TOGGLED FROM THIS SELECTION



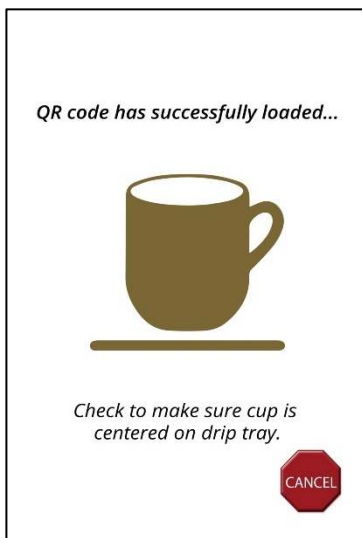
After choosing the recipe, the cup size, strength of the drink and in this case regular or decaf coffee from the above settings can be made. If the chosen recipe is incorrect, press the return arrow in the **top left corner** to return to the previous recipe screen. After the desired recipe is chosen, press **Next**.

The following menus & instructions are for both "Touchless On" & "Touchless Combined". After scanning the QR code with your smartphone camera the above menu will appear. Choose the desired recipe.

# Programming QR Codes Cont'd



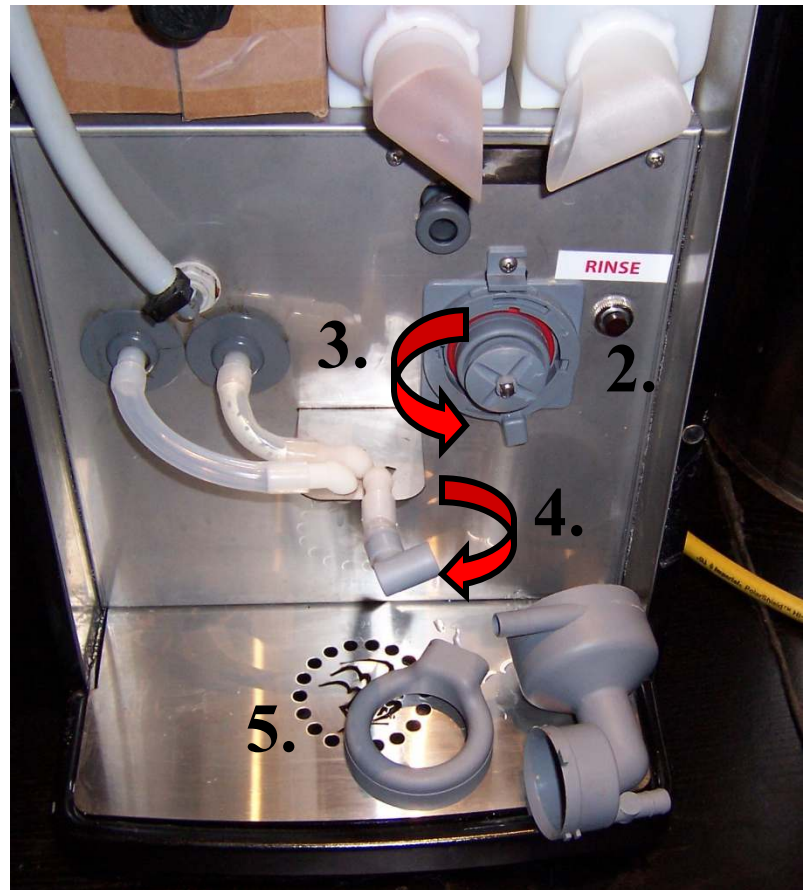
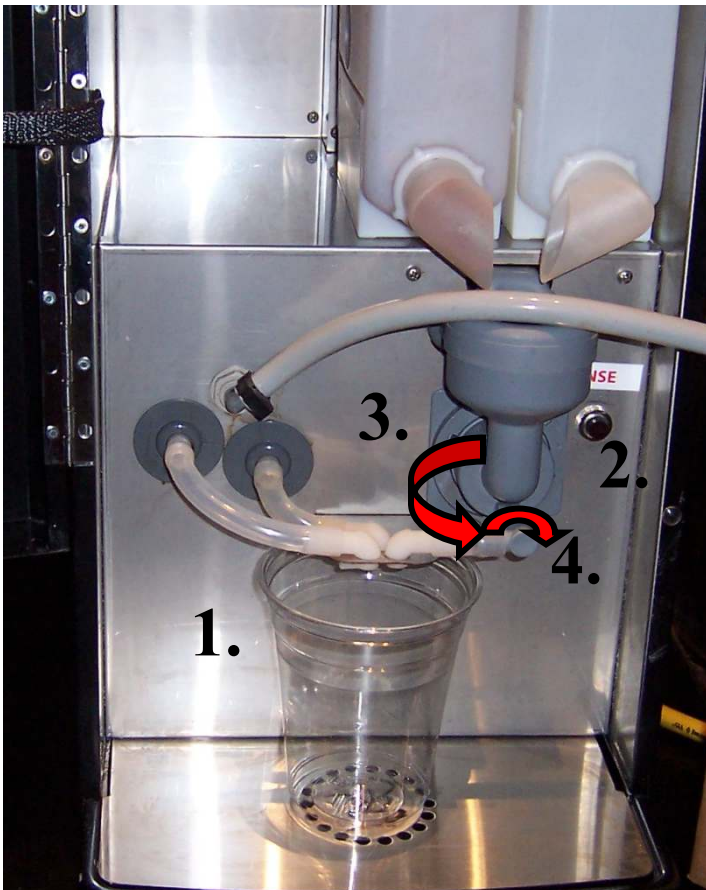
Hold the QR Code up to the scanner on the door. Recipe will begin to brew automatically and shut off once the scanner recognizes the Code.



If for any reason the brewing process needs to be stopped press the **CANCEL** button to get to "Cancel" Screen. Once the brew cycle is finished the drink is ready.

## Daily Cleaning Instructions

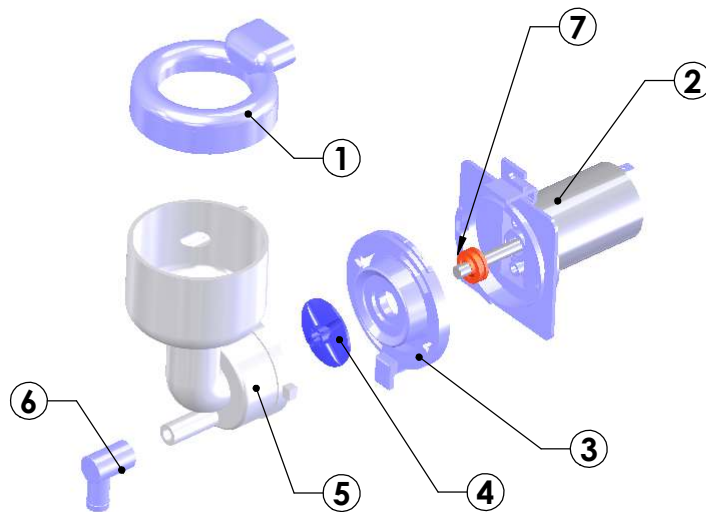
1. Push and hold “Rinse” Button until water runs clear (Rinses Mixing bowl and Coffee Mix Chamber) Empty and remove cup
2. Rotate Tab on Whipper Base Counterclockwise to “Five O-Clock”
3. Pull and rotate Dispense Nozzle away from Whipper Bowl
4. Lift and remove Steam Cap from Whipper Bowl, Pull and Remove Whipper chamber from Base
5. Wash Steam Cap, Whipper Bowl and Whipper Blade in Warm Soapy Water
6. Remove Coffee, Milk & Chocolate Canisters & wipe Product Compartment with warm soapy water
7. Dry parts with a clean dry towel and re-assemble Whipper Chamber-Secure by turning tab clockwise on Whipper Base to “Six O-Clock”



# Whipper Disassembly

## Whipper Assembly PN 767377

ITEM #	PART NUMBER & DESCRIPTION
1	767376 WHIPPER STEAM CAP
2	767195 WHIPPER MOTOR
3	767196 BASE, WHIPPER MOUNTING
3.5	767390,O-RING WHIPPER BASE RED [NOT SHOWN]
4	767197 WHIPPER IMPELLER
5	767365 WHIPPER BOWL
6	767200 WHIPPER NOZZLE
7	781566 WHIPPER SEAL ( <i>REPLACE AFTER 5000 CYCLES</i> )



# Cleaning & Sanitizing Instructions


1. Remove product from storage area and disconnect BIB connectors as shown in **Fig's 1 & 2**



2. Place an empty container in the dispense area of the machine as shown in **Fig. 3**
3. Connect the cleaning solution to the BIB connector for Pump and connect cleaning BIB (PN [900083](#)) as shown in **Fig 4**



# Cleaning Instructions

1. Remove the product BIBs from the machine and connect a BIB of cleaning solution to the PUMP 1 (COFFEE) BIB connector as shown in figs. 1-4 page 27.
2. Enter Cleaning and Priming Menu (Page 14)
3. Press the Clean Pumps button on the display panel to enter Cleaning Mode.
4. Display message will read “Connect Cleaning Solution to Bib Connector”.
5. Place an empty 12 oz cup in the dispense area. Press “Clean Coffee Pump” button to Start- Cleaning Cycle will start and finish automatically.
6. Cleaning cycle runs 2.5 minutes total: pump 45 sec., dwell 90 sec., & water 15 sec
7. When cleaning cycle ends, disconnect the BIB of cleaning solution from the Pump BIB connector and replace the coffee BIB with new product. The machine will automatically advance to the Prime Pumps mode.
8. To Prime: Press and hold the “Prime Coffee Pump” button until a steady stream of product flows from the dispense area into the vessel.
9. Change Cleaning solution to Pump 2 (DECAF) and repeat steps 3-8 to Clean and Prime Pump 2 (DECAF).
10. Exit to Home screen  when finished.
11. Discard the Contents of the 12 oz cup.

## **Weekly Sanitizing Instructions**

1. Following daily cleaning instructions on page 25.
2. Remove the bag connector from the product box and disassemble or prop open the internal valve to allow free flow of product through the connector. NOTE: Cutting the mating fittings from an empty bag makes an excellent “free flowing” connector for this purpose.
3. Place the bag connector into a one-gallon (3.8 liter) container of warm soapy tap water 140°F (60°C).
4. Place an empty container under dispense tip and activate the corresponding button until the clean soapy water is dispensed from the dispense tip.
5. Repeat steps 3 and 4 with warm tap water 140°F (60°C) to rinse the soapy water from the pump tubing. Continue dispensing until the water is clear, and no soapy water is being dispensed.
6. Prepare 1-gallon (9.46L) of sanitizing solution by dissolving 1 tablespoon of household bleach into 1-gallon (9.46L) of 120°F (48.9°C) water to ensure 200 ppm of available chlorine.
7. Place the coffee connector in the sanitizing solution. Again, repeat steps 3 and 4 with the sanitizing solution, ensuring that the bag connector remains covered in sanitizer. Once sanitizing solution is being dispensed, stop dispensing and allow the solution to sit for 5 minutes.
8. Repeat step 5 to flush out the sanitizing solution from the pump tubing.
9. Remove the mating connector from the bag connector.
10. Reattach the bag connector to product BIB.
11. Activate the Coffee Mild button until coffee appears, then dispense 2 8- ounce cups of coffee and discard
12. Remove Whipper Components as shown on page 25
13. Soak Whipper Components in remaining unused sanitizer for 5 minutes, then rinse thoroughly and let air dry before re-installing.

**NOTE:** Adapters are necessary for flushing and cleaning the product lines. They keep the check valve open during flushing. Adapters are available for purchase from Newco Enterprises, Inc. ([1-800-325-7867](tel:1-800-325-7867))

Newco also supplies BIB cleaning solutions that fit both Scholle and QCD connectors.

P/N 320282 QCD FLUSH ADAPTER  
P/N 120508 SCHOLLE FLUSH ADAPTER  
P/N [900083](#) EASY CLEAN CLEANER, SCHOLLE  
P/N 900084 EASY CLEAN CLEANER, QCD

# Service Notes & Troubleshooting



These error screens will display a service phone number to call if entered in “Setup” Menu (Page 13)

For QR errors see pg. 31

**\*Usually repairing a bad connection or replacing the indicated motor will remedy the problem.**

Display Reads	Possible Cause(s)	Remedies	Notes
Fill Timeout Error	Water shut off to Machine	Check Water Supply Shutoff	Initial fill time longer than 4 minutes
	Supply Line Blocked or too small	Repair or Replace as needed	Fill time Longer than 1 Minute
	Water Filter Restricted	Replace-Service Required	Water Probe has a 60 second Hysteresis cycle
	Inlet Solenoid valve Faulty	Replace-Service Required	
	Control Board Failure	Replace-Service Required	
Thermistor Errors	Thermistor not plugged in	Make sure plug in housing is latched	Open or Shorted Thermistor
	Faulty Thermistor	Replacement	
	Control Board Failure	Replace-Service Required	
Heater Errors	Faulty Thermistor	Replacement	4 Minute Continuous Heater Run
	Faulty Heater Element	Replace-Service Required	
	Control Board Failure	Replace-Service Required	

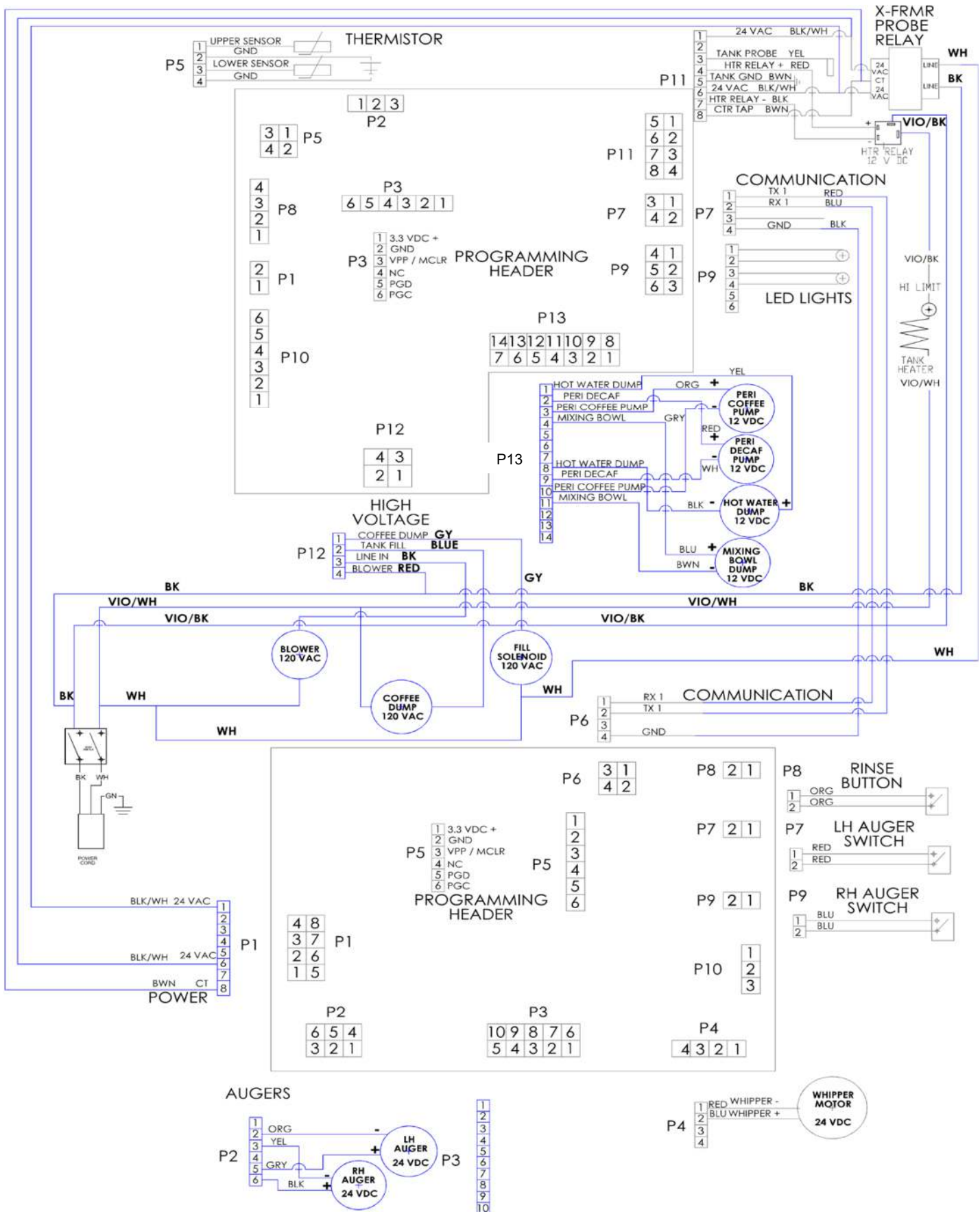
## DRAINING THE HOT WATER TANK

**THE DRAIN TUBE IS CONNECTED TO BLACK PLUG ON REAR LOWER PANEL OF MACHINE. TANK HOLDS APPROX 3/4 US GALLON.**

THE HOT WATER TANK CAN BE DRAINED FROM THE REAR OF THE MACHINE – UNPLUG MACHINE FROM POWER SOURCE. **CAUTION-UNLESS THE TANK IS LEFT TO COOL THE WATER IS EXTREMELY HOT AND CAN CAUSE HARMFUL BURNS.** REPLACE DRAIN PLUG, ENSURE HOSE CLAMP IS TIGHT AND REPOSITION DRAIN HOSE BEFORE RE-FILLING THE HOT WATER TANK.



# Wiring Diagram



# Notes